

Amendments to the Specification:

Please amend the first full paragraph on page 6 as follows:

The amount of liquid used to make up the composition will of course depend on the type of batter being produced. Thus, if a thin coating is required, a low viscosity batter (e.g. Brookfield viscosity of approximately 75 cps at 23°C) will be used. Conversely, if a thicker coating is required, a higher viscosity batter (e.g. approximately 500 cps) will be used. According to a preferred embodiment of the present invention, the batter viscosity will range from about 150 to about 200 cps. Expressed in terms of ~~Simex~~ SIMEX® viscosity, the batter should have a viscosity of 35 to 90 seconds, preferably 35 to 60 seconds (based on a recipe containing, by way of starchy materials, only starch alkenyl succinate and bleached and/or oxidised starch). The corresponding ratio of liquid to total starch content in the batter will range from approximately 0.5:1 to approximately 1:1.5. Ideally, the weight ratio of liquid to total starch content will be about 1:1.1 by weight.

Please amend the first full paragraph on page 9 as follows:

100 parts batter mix (as defined in Table 1) were blended to 110 parts water during 1 minute using a high speed hand-mixer. Viscosity of the mix was measured using the speed of flow from a standardised ~~Simex~~ SIMEX® type 4 DIN cup (~~Simex~~ SIMEX® viscosity) at 20°C.

Please amend Table 1 bridging pages 9 and 10 as follows:

Table 1

Trial No.	1 (ref)	2	3	4 (ref)	5	6
C ☆ <del>Batter Crisp</del> <u>BATTER CRISP</u> 05530	100	95	90			
C ☆ <del>Batter Crisp</del> <u>BATTER CRISP</u>				100	95	90

05548						
C ☆ <del>EmTex</del> <u>EMTEX</u> 06328		5	10		5	10
<del>Simex</del> <u>SIMEX</u> © viscosity (seconds)	44	48	56	35	41	46
Crispness	-	+	++	-	+	++
Adherence	+	+	++	+	++	++

C ☆ ~~Batter Crisp~~ BATTER CRISP 05530 = ~~Cerestar~~ CERESTAR bleached corn starch

C ☆ ~~Batter Crisp~~ BATTER CRISP 05548 = ~~Cerestar~~ CERESTAR oxidised corn starch

C ☆ ~~EmTex~~ EMTEX 06328 = ~~Cerestar~~ CERESTAR  
 maize starch sodium octenyl succinate